

Apple Cranberry Crumble



Servings: 6

3 cups apple slices

2 cups cranberries

1/2 cup unsalted butter, melted

1 cup rolled oats

1/2 cup all-purpose flour

1/2 cup packed brown sugar

1/2 cup almonds, chopped

1/2 teaspoon ground cinnamon

In a bowl combine apple slices and cranberries.

In a separate bowl combine melted unsalted butter, rolled oats, all-purpose flour, packed brown sugar, chopped almonds, and ground cinnamon. Stir until a crumbly mixture forms resembling wet sand.

Arrange the apple slices and cranberries into a 9-inch pie plate. Top with the oat mixture.

Bake in a 350°F oven for 1 hour or until golden brown.

Serve warm or at room temperature.

Enjoy!

Per Serving (excluding unknown items): 407 Calories; 22g Fat (47.7% calories from fat); 6g Protein; 49g Carbohydrate; 6g Dietary Fiber; 40mg Cholesterol; 10mg Sodium; 26g Total Sugars; 0mcg Vitamin D; 68mg Calcium; 2mg Iron; 262mg Potassium; 139mg Phosphorus. Exchanges: .